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Keep Costly "T.B." Out of Your Hog Lot



EASY TO DO AND WELL WORTH DOING

PASSED

*Good Food
Brings*

MEAT PRICES

*Cook Your
Skim Milk
and Get
Pork Prices*



ARE YOU FEEDING
FOR
MEAT
OR
FERTILIZER



**CONDEMNED FOR
TUBERCULOSIS**

*Unfit for Food
Brings Only*

TANKAGE PRICES

*Feed
Raw Milk
and You Raise
Soap-Grease Hogs*



"T. B."—Tuberculosis—is one of the most serious and costly of hog diseases. Fortunately it is also one of the few serious diseases that are easy to prevent by simple and inexpensive methods that well repay any hog raiser

Hogs contract tuberculosis chiefly from dairy cows, and, as is to be expected, the disease is most common in dairy sections. The preventive measures, therefore, are especially worth while to dairy farmers

UNITED STATES DEPARTMENT OF AGRICULTURE :: BUREAU OF ANIMAL INDUSTRY :: WASHINGTON, D. C.



What Hog Tuberculosis Is Costing Farmers.

Hog tuberculosis last year sent over 25,000,000 pounds of hog meat into the condemned tanks of only the Federally inspected slaughterhouses. This meat, worth except for tuberculosis over \$2,000,000, was fit only for soap grease or fertilizer.

Hog tuberculosis in one year sent 66,000 hog carcasses into the fertilizer tank.

Hog tuberculosis causes one-fourth to one-third of the hogs shipped from certain infected farms to be rejected for meat and to be sold at tankage prices.

Hog tuberculosis causes many slaughterhouses in badly

infected districts to protect themselves against such losses by offering lower prices for all hogs.

Hog tuberculosis causes other packers to refuse to accept hog shipments from certain dairy districts except as "subject" shipments; that is, "subject" to examination for tuberculosis after slaughter.

Hog tuberculosis, therefore, is causing thousands of farmers to turn their good corn, alfalfa, concentrates, and skim milk into low-priced soap grease instead of high-priced pork.

How to Prevent Hog Tuberculosis.

Hogs contract tuberculosis chiefly from dairy cows, which are also very subject to tuberculosis. The disease in a cow infects her milk system, her lungs, and her throat with tubercle bacilli—the germs which cause tuberculosis in men and animals. Some of these germs escape from the cow in her milk or in her droppings, or she may cough them out on feed or bedding. Hogs get the disease from the raw milk or droppings, or feed infected by a tuberculous cow. Pasteurized or cooked milk will not pass the disease from infected cows to other animals.

Therefore, to protect your hogs from tuberculosis and to make sure that your feed will be turned into meat instead of into fertilizer—

1. See that all milk, especially all skim milk from the creamery, is pasteurized or cooked before it is fed to the hogs.

2. Keep your hogs from following dairy cattle, unless the cattle are tuberculin tested. Keep them out of cow lots and barns, and keep dairy drainage out of hog lots. Hogs can follow steers without much danger. (See p. 6.)

3. Give your healthy hogs a chance to keep healthy. Give them clean, well-drained lots and plenty of fresh air, sunlight, and clean water. Shelter them in well-lighted and ventilated, sanitary hog houses. Keep the houses clean and use plenty of whitewash and disinfectants.

If there was tuberculosis in your swine last year, it is safest to get rid of that herd, especially the breeding animals, and raise clean hogs from fresh stock.



You Can at Least Cook the Skim Milk.

Keeping hogs away from the cows in many cases calls for a little extra hog-proof fencing. Such fencing, however, ought to pay more than good returns on your investment. If you can't fence, you can see to it that your hogs get only cooked skim milk, and thus protect them from raw skim milk, which is even more dangerous than droppings.

You can pasteurize skim milk right at home by heating it in the milk cans or in a food cooker up to 145° F. and holding it at that temperature for 30 minutes. You can also make the milk safe by heating it until it is 175° F. or higher and holding it at that temperature for just a minute or two. If you have no thermometer, just heat the milk until it is good and hot and about ready to boil. If the skim milk does boil, it will not hurt its feeding value. Repeated experiments show that hogs thrive as well on cooked as on raw milk.

Any of these three methods—use the one that is most convenient—will kill any tubercle bacilli in the milk, and also will destroy the germs of many other diseases which may find their way into the milk along with dust or manure.

Insist That the Creamery Pasteurize All Skim Milk.

Unless you have a tuberculin-tested herd, you can not be sure even about your own skim milk. Unfortunately, cows do not begin to show any external signs of tuber-

culosis until long after the disease is making their milk or droppings dangerous to hogs. If you can not be certain about your own milk, you naturally must be even more suspicious of raw skim milk that comes from the outside.

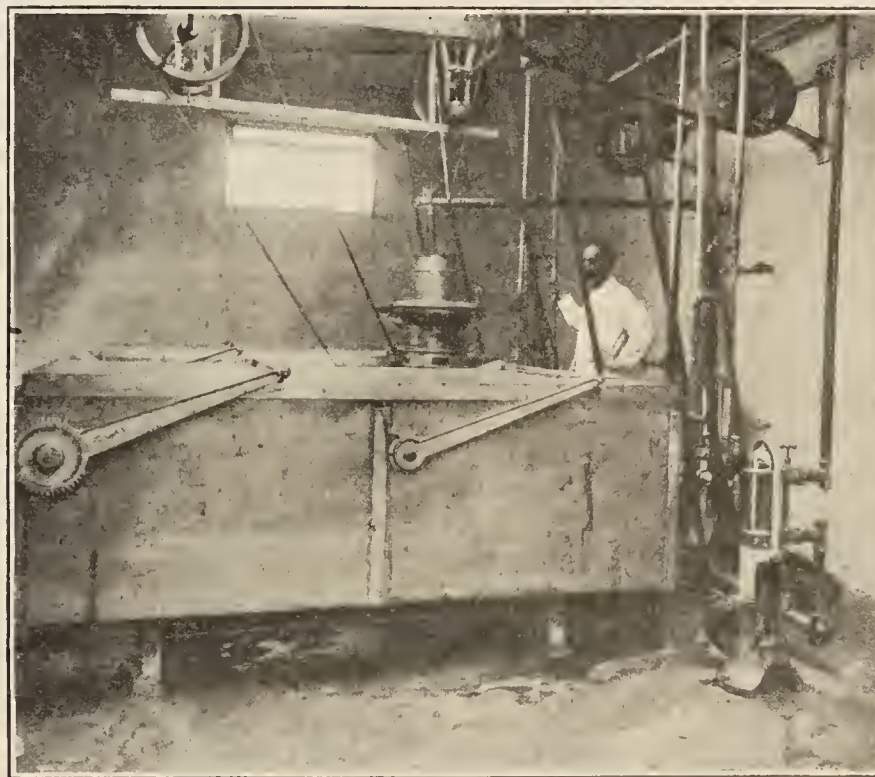
If there happens to be just one tuberculous cow in your herd, all your own skim milk may contain these dangerous germs. In the case of the creamery, if there is one tuberculous cow or one tuberculous herd along the entire cream route, the milk from that infected farm may easily infect the entire collection of skim milk from which you take your share. As tuberculosis in cows is not infrequent in creamery districts, the chances are that infected milk is reaching your creamery.

Do Not Let Your Creamery Continue to Be a Disease Spreader.

Get your neighbors to join with you in insisting that your creamery pasteurize all its skim milk and sterilize all cans before they are loaded. Pasteurized milk put into a can containing even a little infected raw milk quickly will become contaminated. Pasteurization costs very little at a creamery. It can be done in most cases with waste heat and calls only for simple, low-priced apparatus. The dairy experts at your State college or experiment station or the dairy specialists of the United States Department of Agriculture at Washington will be glad to give full information about pasteurizing skim milk to you, your neighbors, and your creamery manager.

Work for Compulsory Pasteurization.

Take an interest in securing State laws that will require all creameries to pasteurize skim milk, whey, and other by-products returned to the farm. Pasteurization of skim milk prevents the creamery from becoming a spreader of the germs of many animal diseases throughout its neighborhood. Pasteurization, in addition to killing the tubercle bacilli, also makes harmless any stray germs of foot-and-mouth disease, infectious abortion, hog



Healthy Hogs and Safe Milk
Often Are More a Matter of
Thought and Care Than of
Increasing Cost Production



